

ROP Culinary Arts
Mrs. Duarte

Soft Skills Lesson Plan

Class: Advanced Culinary Arts

Time: Full class the first time and then 3 to 5 minutes each lab day

Objective: Learn the importance of using soft skills to be successful in industry

Tools: Colorful posters with the following soft skills typed on each and then hung from the ceiling.

<i>Professional</i>	<i>Time management</i>	<i>Creative</i>	<i>Punctual</i>
<i>Leadership</i>	<i>Accountable</i>	<i>Humor</i>	<i>Adaptability</i>
<i>Good Writing Skills</i>	<i>Patient</i>	<i>Positive Attitude</i>	<i>Management Skills</i>
<i>Verbal & Nonverbal Communication</i>		<i>Organized</i>	<i>Set Goals</i>
<i>Cooperate</i>	<i>Teamwork</i>	<i>Work Ethic</i>	<i>Responsible</i>

Introduction: Would you be a good employee?

Write a definition for each these words mean.

Which soft skills do you have?

Which soft skills do you need to improve on?

Presentation: We discuss the above questions. After students understand what these skills are, they need to understand when they are/are not practicing them.

Application: After we finish each lab, students look up at the posters and take a minute or two to reflect on which soft skills they used that day.

Test/Evaluation: Students make a quick self assessment on what they are practicing and what they need to improve on.